



## APPETIZERS

MAIN LOBSTER CAKE Tomato concassé, spicy lemon aioli, micro herb salad	\$25
SALMON TARTARE Fresh Atlantic salmon, avocado crema, herbed crouton crisp	\$21
SEARED MEDITERRANEAN TUNA Capers, basil and dried tomato coulis	\$20
DEEP FRIED CALAMARI Tartar sauce	\$19
ANTIPASTI MISTO Grilled vegetables, olives, parma ham and assorted seafood	\$22
INSALATA CAPRESE Tomato and mozzarella salad, garlic confit, basil pesto	\$20
PREGO CAESAR SALAD Romaine lettuce, poached egg, bacon, crouton, grilled chicken	\$21
BEEF CARPACCIO Thinly sliced beef tenderloin, arugula, parmesan shavings	\$23

## SOUPS AND RISOTTO

MINISTRONE Traditional Italian vegetable soup	\$11
SEAFOOD MINISTRONE Seafood and vegetable soup	\$13
CREAM OF MUSHROOM SOUP Garlic crostini	\$12
PORCINI MUSHROOM RISOTTO Porcini mushrooms and parmesan	\$25
RISOTTO WITH BACON AND CHICKEN Seared chicken breast and green peas	\$25

## PASTA

SPINACH PAPPARDELLE WITH SAUSAGE AND MUSHROOM Fresh pasta with trio of mushroom, shitake, porcini, and king oyster	\$25
LINGUINE VONGOLE Fresh Manila clams, chili, and white wine	\$24
SPAGHETTI GAMBERONI King prawns with chili, arugula, and olive oil	\$28
RIGATONE BOLOGNESE Meat and tomato sauce	\$22
SPAGHETTI CARBONARA Bacon, cream, parmesan cheese	\$22
FETTUCCHINE PESCATORA Assorted seafood in garlic tomato sauce	\$27

## PIZZA

GRILLED CHICKEN AND AVOCADO Bacon, tomato, culantro, and spicy chili aioli	\$22
MUSHROOM PIZZA Roasted garlic and shitake, king oyster, and portabella mushroom	\$23
SICILIAN Italian sausage, salami, and parma ham	\$25
PROSCIUTTO Parma ham, arugula, and balsamic	\$22
MARGHERITA Tomato sauce, basil and mozzarella	\$21
FOUR CHEESE Blend of asiago, provolone, romano, and mozzarella cheese	\$20

## SEAFOOD

FRESH PENN COVE MUSSELS Chorizo, chili, garlic, white wine, and buttered garlic bread	\$24
PAN SEARED GROUPEL Vegetable medley, steamed rice, with citrus soy butter sauce	\$28
GRILLED FRESH ATLANTIC SALMON Green pea risotto and lemon herb butter sauce	\$30
FRIED PARROT FISH Roasted eggplant, green beans, potato, with spicy coconut cream sauce	\$30
LIVE MAINE LOBSTER Baked lobster with grilled asparagus and lemon butter sauce	\$75

## MEAT

HOUSE SPECIAL 32oz "WET AGED CAB TOMAHAWK STEAK" Roasted potato, grilled asparagus, baby carrots, and mushroom sauce	\$140
CERTIFIED ANGUS NEW YORK STRIP AND FOIE GRAS 8 oz beef, potato mash, onion jam, and asparagus	\$45
CERTIFIED ANGUS BEEF TENDERLOIN 8oz beef, potato mash, seasonal vegetables, and porcini sauce	\$45
DOUBLE CUT BONE IN PORK CHOP Sweet potato puree, sautéed brussel sprouts, red wine sauce	\$25
PAN SEARED MARINATED CHICKEN BREAST Spicy sausage and tomato rice stew	\$26